

EAST Search History

EAST Search History (Prior Art)

Ref #	Hits	Search Query	DBs	Default Operator	Plurals	Time Stamp
L1	3	panetone	US-PGPUB; USPAT	OR	ON	2009/10/10 08:34
L2	3	panetone	EPO; JPO; DERWENT	OR	ON	2009/10/10 08:37
S1	10	"sour dough" with composition	US-PGPUB; USPAT	OR	ON	2008/12/03 16:37
S2	1	"sour dough" and "soybean protein"	US-PGPUB; USPAT	OR	ON	2008/12/03 16:46
S3	1	"soybean protein" near10 yeast near10 "lactic"	US-PGPUB; USPAT	OR	ON	2008/12/03 17:00
S4	7	"fermented soybean protein"	US-PGPUB; USPAT	OR	ON	2008/12/03 17:01
S5	0	"fermented soybean protein" and yeast and lactic	EPO; JPO; DERWENT	OR	ON	2008/12/03 17:03
S6	24	"soybean protein" and yeast and lactic	EPO; JPO; DERWENT	OR	ON	2008/12/03 17:04
S7	0	"sour dough" near10 soybean\$1	EPO; JPO; DERWENT	OR	ON	2008/12/03 17:19
S8	1	"sour dough" and soybean \$1	EPO; JPO; DERWENT	OR	ON	2008/12/03 17:19
S9	0	"sour dough" and "soy protein"	EPO; JPO; DERWENT	OR	ON	2008/12/03 17:22
S10	64	"bread improving composition"	US-PGPUB; USPAT	OR	ON	2009/02/02 16:25
S11	0	S10 and (mevalonolactone or mevalonic)	US-PGPUB; USPAT	OR	ON	2009/02/02 16:26
S12	2002	mevalonolactone or mevalonic	US-PGPUB; USPAT	OR	ON	2009/02/02 16:26
S13	240	S12 and baking	US-PGPUB; USPAT	OR	ON	2009/02/02 16:26
S14	10687	S13 (texture near10 improv\$4)	US-PGPUB; USPAT	OR	ON	2009/02/02 16:27
S15	0	S13 and (texture near10 improv\$4)	US-PGPUB; USPAT	OR	ON	2009/02/02 16:27
S16	6	S13 and (volume near10 improv\$4)	US-PGPUB; USPAT	OR	ON	2009/02/02 16:28
S17	1180	soybean\$1 near10 ferment \$4	US-PGPUB; USPAT	OR	ON	2009/02/02 16:29

S18	13	S17 and (mevalonic or mevalonolactone)	US-PGPUB; USPAT	OR	ON	2009/02/02 16:30
S19	0	"sour dough" near10 (soybean\$1 or soyprotein)	US-PGPUB; USPAT	OR	ON	2009/02/02 16:34
S20	0	"sour dough" near50 (soybean\$1 or soyprotein)	US-PGPUB; USPAT	OR	ON	2009/02/02 16:34
S21	22	"sour dough" and (soybean\$1 or soyprotein)	US-PGPUB; USPAT	OR	ON	2009/02/02 16:34
S22	8	"soybeans" near10 ferment\$4 near10 lactic near10 yeast	US-PGPUB; USPAT	OR	ON	2009/02/02 16:44
S23	977	(process or method) with koji	US-PGPUB; USPAT	OR	ON	2009/02/02 16:48
S24	84	S23 and "lactic acid bacteria"	US-PGPUB; USPAT	OR	ON	2009/02/02 16:48
S25	72	S24 and yeast	US-PGPUB; USPAT	OR	ON	2009/02/02 16:49
S26	18	S25 and bak\$3	US-PGPUB; USPAT	OR	ON	2009/02/02 16:49
S27	31	"fermented soybean milk"	US-PGPUB; USPAT	OR	ON	2009/02/02 17:12
S28	21	S27 and yeast	US-PGPUB; USPAT	OR	ON	2009/02/02 17:13
S29	21	S28 and lactic	US-PGPUB; USPAT	OR	ON	2009/02/02 17:13
S30	6	S29 and bak\$3	US-PGPUB; USPAT	OR	ON	2009/02/02 17:13
S31	0	"fermented soybean milk" near10 bak\$3	US-PGPUB; USPAT	OR	ON	2009/02/02 17:30
S32	15	"soybean milk" near10 bak \$3	US-PGPUB; USPAT	OR	ON	2009/02/02 17:31
S33	8	"fermented soybean" near10 bak\$3	US-PGPUB; USPAT	OR	ON	2009/02/02 17:32
S34	27	"sour dough bread"	US-PGPUB; USPAT	OR	ON	2009/02/02 17:41
S35	7	S34 and soybean\$1	US-PGPUB; USPAT	OR	ON	2009/02/02 17:42
S36	0	"fermented soybean hydrolysate"	US-PGPUB; USPAT	OR	ON	2009/02/02 17:46
S37	0	"fermented soybean hydrolyzate"	US-PGPUB; USPAT	OR	ON	2009/02/02 17:46
S38	26	yeast near10 lactic near10 soybean\$1	US-PGPUB; USPAT	OR	ON	2009/02/02 17:47

S39	7	S38 and bak\$3	US-PGPUB; USPAT	OR	ON	2009/02/02 17:47
S40	58	yeast near10 lactic near10 soybean\$1	EPO; JPO; DERWENT	OR	ON	2009/02/02 17:49
S41	1	S40 and bak\$3	EPO; JPO; DERWENT	OR	ON	2009/02/02 17:49
S42	1266	(process or method) with (soymilk or "soybean milk")	EPO; JPO; DERWENT	OR	ON	2009/02/02 17:53
S43	7	S42 and (yeast near10 lactic)	EPO; JPO; DERWENT	OR	ON	2009/02/02 17:53
S44	145	(soymilk or "soybean milk") near10 (dough or bread or bak\$3)	EPO; JPO; DERWENT	OR	ON	2009/02/02 18:00
S45	47584	S44 ferment\$4	EPO; JPO; DERWENT	OR	ON	2009/02/02 18:01
S46	22	S44 and ferment\$4	EPO; JPO; DERWENT	OR	ON	2009/02/02 18:01
S47	1	"sour leaven"	EPO; JPO; DERWENT	OR	ON	2009/02/02 18:05
S48	0	"sour dough" with ("soybean milk" or soymilk)	US-PGPUB; USPAT	OR	ON	2009/02/02 18:23
S49	0	"sour dough" with ("soybean protein" or soyprotein)	US-PGPUB; USPAT	OR	ON	2009/02/02 18:24
S50	0	"sour dough" with ("soybean flour" or soyflour)	US-PGPUB; USPAT	OR	ON	2009/02/02 18:24
S51	0	bread near10 "sour leaven" near10 soybean \$1	US-PGPUB; USPAT	OR	ON	2009/02/03 13:27
S52	0	bread near10 "sour leaven"	US-PGPUB; USPAT	OR	ON	2009/02/03 13:27
S53	0	bread near10 "fermented soymilk"	US-PGPUB; USPAT	OR	ON	2009/02/03 13:28
S54	2	bread near10 "fermented soybean milk"	US-PGPUB; USPAT	OR	ON	2009/02/03 13:28
S55	1	ferment\$3 near10 soybean \$1 near10 bread near10 lactic near10 yeast	US-PGPUB; USPAT	OR	ON	2009/02/03 13:34
S56	1	ferment\$3 near10 soybean \$1 near10 bread near10 lactic near10 yeast	EPO; JPO; DERWENT	OR	ON	2009/02/03 13:34
S57	0	ferment\$3 near10 soybean \$1 near10 bak\$3 near10 lactic near10 yeast	EPO; JPO; DERWENT	OR	ON	2009/02/03 13:36

S58	:0	bread near10 improv\$3 near10 soybean\$1 near10 lactic near10 yeast	EPO; JPO; DERWENT	OR	ON	2009/02/03 13:37
S59	:7	"soybean bread"	EPO; JPO; DERWENT	OR	ON	2009/02/03 14:12
S60	:58	soybean\$1 near10 lactic near10 yeast	EPO; JPO; DERWENT	OR	ON	2009/02/03 14:18
S61	:0	sourdough near10 soybean\$1	EPO; JPO; DERWENT	OR	ON	2009/02/03 14:35
S62	:0	"sour dough" near10 soybean\$1	EPO; JPO; DERWENT	OR	ON	2009/02/03 14:36
S63	:0	"sour leaven" near10 soybean\$1	EPO; JPO; DERWENT	OR	ON	2009/02/03 14:36
S64	:0	"sourleaven" near10 soybean\$1	EPO; JPO; DERWENT	OR	ON	2009/02/03 14:36
S65	:61	ferment\$3 near10 soybean \$1 near10 dough	EPO; JPO; DERWENT	OR	ON	2009/02/03 14:38
S66	:38	(process or method)with sourdough	EPO; JPO; DERWENT	OR	ON	2009/02/03 14:49
S67	:0	S66 and soybean\$1	EPO; JPO; DERWENT	OR	ON	2009/02/03 14:49
S68	:0	S66 and soyprotein	EPO; JPO; DERWENT	OR	ON	2009/02/03 14:50
S69	:0	S66 and soymilk	EPO; JPO; DERWENT	OR	ON	2009/02/03 14:50
S70	:0	sour-dough with soybean \$1	EPO; JPO; DERWENT	OR	ON	2009/02/03 14:55
S71	:0	sour-dough with soyprotein	EPO; JPO; DERWENT	OR	ON	2009/02/03 14:56
S72	:7	"natto bread"	EPO; JPO; DERWENT	OR	ON	2009/02/03 14:57
S73	:0	sourdough with soyflour	EPO; JPO; DERWENT	OR	ON	2009/02/03 15:16
S74	:0	sour-dough with soyflour	EPO; JPO; DERWENT	OR	ON	2009/02/03 15:16

10/10/2009 8:43:40 AM

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